

DOMAINE PÉLAQUIÉ **CÔTES-DU-RHÔNE ROUGE**



VINTAGE

2022

COUNTRY

France

Red

REGION

Southern Rhône

APPELLATION

Côtes-du-Rhône

WINE TYPE

VARIETIES

60% Grenache and 40% Syrah

ORGANIC

Certified Sustainable by HVE3

VINEYARD

From the western side of the Rhone, half of the fruit comes from Laudun. The terroir of Laudun distinguishes Pélaquié from other southern Rhône appellations. The wines from this side of the river typically have higher acidity, with soils made lighter by sand mixed with clay and limestone. The sandy soils and cooler microclimate are also extremely important for the cultivation of Syrah and Viognier, which produce their finest wines in the cooler regions of the northern Rhône, 50-70 miles to the

SOIL

Sand mixed with clay and limestone fossils.

VITICULTURE

Certified Sustainable by HVE3

VINIFICATION

After 24 hours of maceration, the alcoholic fermentation takes place in thermoregulated tanks during 15 days with regular pumping over. In Ganimede systèm steel

AGING

Minimum of six months in stainless steel tanks.

PRODUCTION

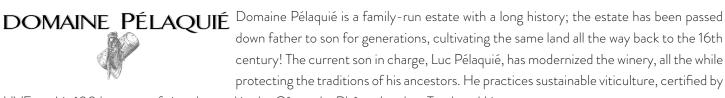
25,000 cases

ABV%

14.5%

BOTTLE UPC

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HVE, on his 100 hectares of vines located in the Côtes-du-Rhône, Laudun, Tavel, and Lirac.

The terroir of Laudun wines distinguishes them from other southern Rhône appellations. The wines from this side of the river typically have higher acidity, with soils made lighter by sand mixed with clay and limestone. This contributes a floral elegance to the wines that is quite unusual in the region. The sandy soils and cooler microclimate are also extremely important for the cultivation of the Syrah and Viognier varieties which produce their finest wines in the cooler regions of the northern Rhône (50-70 miles to the north) in sandy, clay soils.

Luc loves rich and round whites and makes them brilliantly. To accomplish whites to his satisfaction, he harvests late in October giving his whites an intense yet fresh nose and a long finish.